



*The King and Prince*  
BEACH & GOLF RESORT™

# *Celebrate Your Love Story*

ON THE GOLDEN ISLES OF GEORGIA'S COAST



# Congratulations

Congratulations on your engagement and welcome to the King and Prince! We are so excited to be on this journey with you and look forward to helping you create an unforgettable evening for your friends and family.

A little bit about us, the property was established initial as a Dance Club in 1935 and then opened as a resort in 1937. with a rich history, the King and Prince has been part of many amazing events over the years and thankfully has helped create lasting memories for so many. We know you and all of your guests will come to love the generous hospitality of our team, amazing cuisine, the gorgeous views and miles of beach as well as the opportunity to make the King and Prince part of your family vacations and special events for years to come.

As we head into our 86<sup>th</sup> year, we decided to take inspiration from royal weddings for our 2023 wedding programs. We hope you are equally inspired!

We know wedding planning can be overwhelming so we have included four distinct wedding programs designed just to get you started. Our pricing is presented as “All Inclusive” to help keep your budget planning simple and straight forward. *Everything* from the venue, menu and beverages along with the staffing, setup and teardown and even service charges and sales tax are including in one simple price per guest.

Weddings should truly reflect the style and taste of each couple so if you don't see a program that fits your exact vision, no worries – complete the last page of the program and send over to our wedding team and we will gladly create you a custom proposal.

We are honored to be part of your celebration, let the adventure begin!

"That moment when 'yes' means forever." — Unknown

# *Your Venue Options*

## *Atlantic Court Tent and Solarium*

*75 – 140 guests – Seated | 75 – 225 guests – Reception Style*

Bound only by the beachfront boardwalk, the Atlantic Court's formal lawn highlights the Golden Isles greatest features. Stunning ocean views, wonderful landscape lawn and spacious tent along with the access to the original Historic building for your welcome reception and comfortable lounge seating for guests later in the evening.

- *Amplified Music must end at 10:30pm*

## *Delegal Room and Oceanfront Lawn*

*75 – 110 guests – Seated | 75 – 150 guests – Reception Style*

Step back in time with this stunning ballroom and ocean front lawn, your guests will easily be transported to a by-gone era with original stained-glass windows, and intimate setting as well as views of the ocean throughout the evening. The Colonnade offers the perfect indoor reception setting or after dinner social.

- *Amplified Music must end at 11:30pm*

## *Add Lanier Ballroom*

*Weddings of 110 - 200 guests – Seated*

*Weddings of 150 – 250 guests – Reception Style*



# *Your Celebration includes*

## *For Your Menu*

Welcome Reception  
Custom Dinner Stations  
Desserts & Coffee Bar  
Late Night Nosh

## *For Your Drinks*

Arrival Sparkling Wine & Water  
Full Custom Bar  
Signature Drinks  
Signature Celebration Toast

## *For Your Tables*

Specialty Linens, Overlays and Napkins  
Tea Light Votive Candles  
Skirted Cake Table, Escort Card Table  
and Gift Table  
Black or Parquet Dancefloor  
(indoor events only)

## *For Your Guests*

Guaranteed Guestroom Rates  
Personal Reservation Link  
All Resort Amenities  
Lawn Games\*  
After Party at Echo Bar  
Private Farewell Brunch\*

## *For You Two*

Dedicated Wedding Planning and Event Coordination  
Full Day Wedding Concierge Services  
Private Bridal Dressing Room with Mimosas  
Complimentary Golf for Groom +3 Guests  
Complimentary accommodations for the Wedding Couple on the Wedding Night

## *A Little Something Extra Special*

Make it unforgettable! We encourage you to add some flair to your wedding reception.  
We offer many services to enhance your reception, so be sure to ask about:

Dramatic lighting \* | Unique St Simon Inspired favors\* | Fireworks Display\*  
White Wedding Bounce House (outside only)\* | Lounge Furniture for Lawns  
Signature Wedding Monogram Logo'd Cups for Bars | Lawn Games

*\*Additional Fees Apply*

# Foxglove

## **WELCOME RECEPTION INCLUDES:**

Selection of Four House-made Hors d'oeuvre  
Passed Sparkling Wine and Water at arrival

## **DINNER SERVICE INCLUDES:**

SALAD COURSE – Plated, Stationed or Passed  
SELECTION OF TWO DINNER STATIONS  
DESSERT & COFFEE STATION  
Your Wedding Cake  
Petite Dessert Bar  
Gourmet Coffee Station

## **BEVERAGES SERVICE INCLUDES:**

CELEBRATION TOAST  
FIVE HOUR PRINCE BAR SERVICE  
*Includes Signature Drinks*

## **EVENT ENHANCEMENTS INCLUDES:**

Assorted Tea Light Votives  
Specialty Linens for Cake Table and Head Table

## **\$250.00 per guest**

*Inclusive of above Menu Plan, Venue, Listed Enhancements and  
Wedding Program Amenities, Staff, Service Charge and Sales Tax  
(\$193.00 before service charge/sales tax)*

## **WEDDING CEREMONY ON SITE**

**\$1200 Ceremony Fee**  
*(Atlantic Court Lawn or Ocean Front Lawn)  
Includes Complimentary Ceremony Rehearsal – Location TBD*

# Orange Blossoms

## **WELCOME RECEPTION INCLUDES:**

Selection of Five House-made Hors d'oeuvre  
Passed Sparkling Wine and Water at arrival

## **DINNER SERVICE INCLUDES:**

SALAD COURSE – Plated, Stationed or Passed  
ONE DINNER STATION  
ONE ACTION STATION  
DESSERT & COFFEE STATION  
Your Wedding Cake  
Petite Dessert Bar  
Gourmet Coffee Station

## **BEVERAGES SERVICE INCLUDES:**

CELEBRATION TOAST  
FIVE HOUR KING BAR SERVICE  
*Includes Signature Drinks*

## **ENHANCEMENTS INCLUDES:**

Assorted Tea Light Votives  
Specialty Linens for Cake Table and Head Table  
Signature Keepsake Drinkware  
Sparkler Departure

## **\$270.00 per guest**

*Inclusive of above Menu Plan, Venue, Listed Enhancements and  
Wedding Program Amenities, Staff, Service Charge and Sales Tax  
(\$208.00 before service charge/sales tax)*

## **WEDDING CEREMONY ON SITE**

**\$1200 Ceremony Fee**

*(Atlantic Court Lawn or Ocean Front Lawn)*

*Includes Complimentary Ceremony Rehearsal – Location TBD*



# White Eucharis

## WELCOME RECEPTION INCLUDES:

Selection of Six House-made Hors d'oeuvre  
Passed Sparkling Wine and Water at arrival

## DINNER SERVICE INCLUDES:

SALAD COURSE – Plated, Stationed or Passed  
SELECTION OF TWO DINNER STATIONS  
SELECTION OF ONE ACTION STATION  
DESSERT & COFFEE STATION  
Your Wedding Cake  
Petite Dessert Bar  
Gourmet Coffee Station

## LATE NIGHT NOSH BAR

## BEVERAGES SERVICE INCLUDES:

CELEBRATION TOAST  
FIVE HOUR KING BAR SERVICE  
*Includes Signature Drinks*  
ONE HOUR CORDIAL BAR *After Dinner*

## ENHANCEMENTS INCLUDES:

Assorted Tea Light Votives  
Specialty Linens for Cake Table and Head Table  
Signature Keepsake Drinkware  
Sparkler Departure

## \$310.00 per guest

*Inclusive of above Menu Plan, Venue, Listed Enhancements and  
Wedding Program Amenities, Staff, Service Charge and Sales Tax  
(\$240.00 before service charge/sales tax)*

## WEDDING CEREMONY ON SITE

*\$1200 Ceremony Fee  
(Atlantic Court Lawn or Ocean Front Lawn)  
Includes Complimentary Ceremony Rehearsal – Location TBD*

# Tubilee Wedding

\*Enhancement Vendors will be reviewed and selected at time of contract.

\*\* Bands will be reviewed; price will be adjusted if DJ is selected, or length of play time exceeds 4 hours.

\*\*\* Provided by Somersault Letterpress

## WELCOME RECEPTION INCLUDES:

Selection of Four House-made Hors d'oeuvre  
Passed Sparkling Wine and Water at arrival

## DINNER SERVICE INCLUDES:

SALAD COURSE – Plated, Stationed or Passed  
SELECTION OF TWO DINNER STATIONS  
SELECTION OF ONE ACTION STATION  
DESSERT & COFFEE STATION  
Your Wedding Cake  
Petite Dessert Bar + Dessert Action Station  
Gourmet Coffee & Espresso Bar

## LATE NIGHT NOSH BAR

## BEVERAGES SERVICE INCLUDES:

CELEBRATION TOAST  
FIVE HOUR KING BAR SERVICE  
*Includes Signature Drinks*  
TWO HOUR CORDIAL BAR *After Dinner*

## ENHANCEMENTS INCLUDES:

Bridal Lounge with Ladies Luncheon  
Custom Wedding Cake\*  
Vintage Car Departure  
Cold Sparkler Entrance  
Full Floral Package\*  
Four Hours Live Band\*\*  
Complete Custom Letterpress Invitation Suite\*\*\*  
Assorted Tea Light Votives  
Gold or Silver Chargers  
Menu Cards at each place setting  
Specialty Linens for Cake Table  
Signature Keepsake Drinkware  
Sparkler Departure

\$515.00 per guest (135 guest minimum)

*Inclusive of above Menu Plan, Venue, Listed Enhancements,  
Staff, Service Charge and Sales Tax  
(\$398.00 before service charge/sales tax)*

King and Prince Beach and Golf Resort reserves the right to adjust pricing based on market availability. Pricing is guaranteed at time of contract however market may alter availability of certain products, King and Prince Beach and Golf Resort will provide alternate options when necessary.

All Prices in this presentation are INCLUSIVE of service charges and sales tax.

Prices are effective for events occurring January 1, 2023 through December 31, 2023. Menus Created 02.22



# Hors d'oeuvre Selection

## Seafood

Ahi Tuna Poke, Toasted Macadamia Nut, Radish Cress  
Aji Amarillo Buffalo Shrimp, Dill And Avocado Cream  
Blackened Tuna, Cornbread, Corn Remoulade And Chive  
Blue Corn Oyster Fritters With Mojo Sauce  
Blue Crab Cake, Corn Remoulade And Blackening Spice  
Coconut Shrimp Summer Roll, Sweet Chili Sauce  
Cold Seafood Salad Spoons\*  
Crab Cake With Chipotle Aioli  
Crab Lettuce Cups With Lime & Avocado Purée  
Dilled Smoked Salmon Mousse In A Cucumber  
Fried Oysters With Smoked-onion Aioli  
Grilled Lobster Taco, Pickled Cabbage, Cilantro Cream

## Beef

Beef Tenderloin Crostini, Mushroom Duxelle, Bearnaise  
Beef Wellington with Béarnaise  
Braised Short Rib, Flint Farms Cheese Curds, Honey Worcestershire Aioli  
Chipotle Braised Beef Arepa, Cilantro Sour Cream  
Grilled Beef Slider, Jalapeño Cheddar Cheese, Grilled Onions  
Herb-Crusted Beef Carpaccio, Tempura Capers, Pecorino Cheese Wafer  
Lamb Lollipops, Harissa, Lemon, Mint Yogurt  
Lollipop Lamb, Florida Lemon, Honey and Sprouting Project Rosemary  
Marinated Beef Brochettes with Red Pepper Relish

## Chicken, Pork

Bacon Wrapped Fig, Pomegranate Molasses  
Baked Potato Croquette, butter, Bacon, Cheddar, Scallions and Sour Cream  
BLT Canapés with Smoked Bacon, Arugula and Tomato  
Chicken & Waffles, Chili Butter with Aromatic Maple  
Chicken and Pepper Jack Mini Quesadillas  
Chicken Potstickers, chicken, Cabbage, Carrots, Green Onions and Sesame  
Chicken Tandoori with Green Curry Spiced Yogurt  
Crispy Ginger-Glazed Pork Belly Lettuce Cup with Cucumber Carrot Slaw  
Crispy Sesame Chicken with Yuzu Soy Dip

## Vegetarian

Avocado & Melted Brie Crostini  
Avocado Sun-dried Tomato Quinoa Spoons  
Baby Artichokes with Date Purée & Parmesan  
Baked Artichoke and Cheese Crostini  
Blue Cheese Stuffed Dates  
Brie Tater Tots, Roasted Tomato Jam  
Bruschetta, Roasted Beets, Chevre\*  
Butternut Squash Cube with Apple Pecan Relish  
Caprese Canapés with Tomato and Fresh Mozzarella  
Creamed Corn Croquette, Jalapeño Sour Cream  
Crispy Potato Cakes, Creme Fraiche, Pickled Onion Petals  
Feta Sundried Tomato Crisp

# Dinner Starters

## Plated Salad Service

King & Prince Signature Salad: Arugula, Berries, Apples, Grapes, Feta, *Roasted Shallot Vinaigrette*

Georgia Romaine Wedge with Gouda Cheese, Pickled Onions, Bacon, *Buttermilk Ranch Dressing*

Grilled Peaches, Mixed Seasonal Greens, Chevre, Sugared Pecans, *Champagne Vinaigrette*

Strawberries, Watermelon, Blueberries, Bibb Lettuce, Herbs, Pistachios, *Lime Vinaigrette*

Roasted Pears and Figs, Butter Lettuce, Bleu Cheese and Spiced Pecans, *Aged Sherry Vinaigrette*

Baby Greens, Shaved Almond, Feta, Blueberry, Pear Tomato, *Tarragon Vinaigrette*

Watermelon, English Cucumbers, Feta, Red Onion, Black Pepper Vinaigrette

Heirloom Pear Tomatoes, Burrata, Fresh Basil, *Aged Balsamic Vinaigrette*

Modern Waldorf Salad: Apples, Pears, Raisin, Walnuts, *Walnut Oil Vinaigrette*

## Butler Passed Salads

Strawberry, Raspberry, Peach, Blood Orange, Lime Sorbet

Watermelon and Lime Granita

Grapefruit and Compari Granita

+\$6 Per Guest When Added As An Upgrade

# Dinner Stations

## **MASHED POTATO BAR**

Yukon Gold Mashed, Sweet Potato Mashed

Toppings: Sautéed Mushrooms, Seasonal Vegetables, Sour Cream, Cheddar Cheese, Bleu Cheese, Crispy Bacon, Caramelized Onions, Whipped Butter, Spiced Walnuts, Candied Pecans, Brown Sugar and Maple Syrup

## **NOODLE BAR**

Sesame Noodles, Chicken Broth, Vegetable Broth

Herb Roasted Chicken, Scallions, Bean Sprouts, Peppers, Water Chestnuts, Peanuts, Carrots, Snow Peas, Warm Ginger Garlic and Tamari Sauce, Siracha Sauce

## **CHARCUTERIE BOARD**

Assortment of Local Meats, Hard and Soft Cheeses, Artisan Breads, Olives, Seasonal Berries and Fruit, and Nuts

## **FRIED GREEN TOMATO BAR**

Pimento Cheese, Goat Cheese, Pickled Onions, Arugula, Jalapeno Ranch, Bacon Aioli and Red Pepper Salsa

## **MINI BURGER**

Beef, Turkey, And Black Bean Burgers, Assorted Rolls, Tomato Basil Relish, Cowboy Ketchup, Caramelized Onions, Cheddar Cheese, Bacon, Roasted Garlic Aioli And Cucumber Tzatziki

## **BISCUIT SLIDER BAR**

House-Made Cheese Biscuits, BBQ Pork, Country Ham, Slaw, Bacon Onion Jam, Pimento Sauce & Stone Ground Mustard

## **SAVORY WAFFLE BAR**

Waffle Flavors (Select 2): Pumpernickel, Rye, Bacon & Buttermilk, Cornbread, Roasted Tomato, Falafel, Ham & Manchego, Herb Ricotta,

Proteins (Select 2): Honey Beer BBQ Chicken, Balsamic Roasted Brussels Sprouts with Bacon, Blackened Georgia Shrimp, Poached Salmon, Herb Roasted Pulled Pork, Buttermilk Chicken Nuggets, Balsamic Braised Short Ribs, Sausage and Country Gravy

## **STREET TACOS**

Flour Tortillas, Baja Fish, Pulled Pork, Barbeque Chicken, Lettuce, Diced Tomato, Cheddar Jack Cheese, Queso Fresco, Salsa Roja, Red Onions, Cilantro, Lime Wedges & Jalapeno

## **RAW BAR SHOOTERS** *Upgrade / Market Price*

Seasonal Chilled Oysters | Littleneck Clams on the Half Shell | Chilled Poached Shrimp, Chilled Crab Cocktail | Black Peppercorn Champagne Mignonette, Lemon Wedges, Classic Cocktail Sauce, and Tabasco



# Action Stations

## **SHRIMP AND GRITS STATION**

Wild Georgia Shrimp, Stone Ground Grits, Tasso Gravy, Cheddar Cheese, Green Onions, Andouille Sausage And Applewood Smoked Bacon

## **CRAB CAKE STATION**

Coastal Crab Cakes Accompanied By Corn Relish, Jalapeño Tartar Sauce, And Cajun Remoulade

## **FAJITA**

Sliced Beef and Chicken with Sautéed Pepper, Onions and Chilies, Grated Cheeses, Guacamole, Pico de Gallo, Salsa, and Sour Cream, Frijoles, Mexican Rice and Tortillas

## **PASTA**

Rigatoni And Bowtie Pastas, Pomodoro and Alfredo Crème Sauces, Parmesan Cheese, Pesto, Roasted Garlic, Forest Mushrooms, Julienne Vegetables, Italian Herbs, Focaccia Garlic Bread Sticks  
*Upgrade with Chicken, Shrimp, Clams Or Scallops, Additional \$10 Per Person*

## **RISOTTO STATION**

Rich Risotto with Sides of Artichokes, Asparagus, Fire Roasted Peppers, Medley of Wild Mushrooms, Sundried Tomatoes, Sweet Peas, And Assorted Cheeses  
Choice of Two Proteins: Braised Short Ribs, Georgia Shrimp, Diced Chicken, or Lump Crab Meat

## **CHICKEN OR TURKEY PICATTA SAUTEE**

Piliards of Chicken or Turkey, Capers, Lemon, White Wine, Natural Glace, Shallots and Rice Pilaf

## **GOURMET MAC AND CHEESE STATION**

Radiator Shaped Macaroni and Cheese  
Toppings: Sautéed Baby Portabella Mushrooms, Smoked Jalapeno Sausage, Balsamic Onions, Applewood Smoked Bacon Bits, Scallions Diced Roma Tomatoes , Grilled Chicken , Crumbled Bleu Cheese

## **QUESADILLA STATION**

Sautéed Spinach, Mushrooms, Poblano Peppers, Monterrey Jack, Cheddar Cheese, Chipotle Chicken, Georgia Shrimp And Beef Fajita Meat, Fajita Vegetables, Pico De Gallo, Guacamole and Sour Cream

Please note these stations are attended by our culinary team and will be presented for A maximum of 90 minutes. One attendant per station per 150 guests is required.

# Carving Stations

## **OVEN ROASTED WHOLE TURKEY**

Fig, Apple and Cornbread Stuffing  
Rosemary and Sage Gravy  
Seasonal Vegetables  
Silver Dollar Rolls

## **GARLIC CRUSTED PORKLOIN**

Apple and Caramelized Onion Ragout, Reduced Cider glaze  
Rosemary and Sage Gravy  
Seasonal Vegetables  
Silver Dollar Rolls

## **HERB STUFFED AND WOOD ROASTED WHOLE MAINE COAST SALMON**

Fresh Horseradish Crème, Dill Crème Fraiche  
Seasonal Vegetables  
Silver Dollar Rolls

## **ROASTED ROUND OF THREE PEPPER ENCRUSTED BEEF**

Fresh Horseradish Crème, Pan Jus  
Seasonal Vegetables  
Silver Dollar Rolls

## **SALT CRUSTED AND ROASTED PRIME RIB OF BEEF (Upgrade + \$6 Per Person)**

Fresh Horseradish Crème, Pan Jus  
Seasonal Vegetables  
Silver Dollar Rolls

## **GARLIC RUBBED AND ROASTED TENDERLOIN OF BEEF (Upgrade + \$12 Per Person)**

Forest Mushroom Sauce, Fresh Horseradish Crème  
Seasonal Vegetables  
Silver Dollar Rolls

Please note these stations are attended by our culinary team and will be presented for a maximum of 90 minutes.  
One attendant per station per 150 guests is required.

# Dessert Stations

## INCLUDED IN ALL PACKAGES

### WEDDING CAKE, PETITE DESSERT BAR & GOURMET COFFEE STATION

**Wedding Cake (Provided By Client),** Our Staff Will Happily Cut And Serve Your Wedding Cake, Assorted Seasonal Inspired Dipped Fruits, Miniature Dessert Bites, Petite Fours And Tarts  
King & Prince Custom Blend Coffee Regular & Decaffeinated Coffee And Herbal Teas  
Cream, Sugar, Sweetener, Whipped Cream, Shaved Dark And White Chocolate, Orange Zest, Cinnamon Sticks and Crystal Stirrers, Assorted Coffee Flavorings and Fresh Made Biscotti

## Enhancements

### FLAMING DESSERTS | when added as an Upgrade + \$15 per guest

Please Select One

Bananas Foster – Bananas, Vanilla Ice Cream, Butter, Brown Sugar, Cinnamon,  
Dark Rum, Banana Liqueur

Cherries Jubilee – Bing Cherries, Vanilla Ice Cream, Orange Zest, Brandy, Cherry Liqueur

### SHORTCAKE STUDIO | when added as an Upgrade + \$12 per guest

Vanilla Cream with Lemon Pound Cake, Strawberry Compote & Whipped Cream

Pistachio Bavarian Cream with Chocolate Pound Cake & Sautéed Cherries

Praline Cream with Marble Pound Cake, Sautéed Peaches & Crème Fraîche

### DESSERT FONDUE | when added as an Upgrade + \$12 per guest

Dark or Milk Chocolate and Caramel Sauces

Strawberries, Orange Wedges, Pretzel Bites, Zeppole, Toasted Coconut,  
Candied Almonds and Walnuts, Sprinkles

### SWEET WAFFLE BAR | when added as an Upgrade + \$15 per guest

Waffle Flavors (Select 2): Cookies & Cream, Black Forest, Apple Fritter,

Pumpkin Spice, Brownie Batter, Nutella, Cinnamon Roll

Toppings (select 3): Hazelnut Crumble, Shredded Coconut, Strawberries, Bananas,  
Caramelized Bacon, Peanut Butter Chips, Dark and White Chocolate Chips

Sauces (select 3): Raspberry Coulis; Whipped Cream, Chocolate Sauce,  
Caramel Sauce, Maple Cream



# Beverage Service

## Prince Bar Service

### MIXED DRINKS:

Tito's Vodka | Tanqueray Gin | Chivas Regal Scotch | Crown Royal Whiskey | Maker's Mark Bourbon | Mt. Gay Rum | Jose Cuervo Tequila

### WINE BY THE GLASS:

King and Prince Private Label: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

### BOTTLED BEVERAGES: (select up to 6)

Blue Moon | Corona Extra | Pretoria Fields Skywater Golden Ale | Silver Bluff Needlerush Hefeweizen (local) | Scofflaw Dirty Beach American Pale Wheat | Stella Artois | Bud Light | Michelob Ultra | Miller Lite | New Realm Euphonia Pilsner | New Realm Hoptropolis IPA | Sweetwater 420 | White Claw Black Cherry | White Claw Lime | White Claw Mango | White Claw Raspberry | White Claw Lemon | White Claw Blackberry | White Claw Tangerine

### NONALCOHOLIC BEVERAGES:

Coca Cola | Diet Coke | Sprite | Ginger Ale | Ginger Beer | Tonic | Club Soda | Orange Juice | Pineapple Juice | Cranberry Juice

## King Bar Service

### MIXED DRINKS:

Grey Goose Vodka | Bombay Sapphire Gin | Johnny Walker Black Scotch | Bulleit Rye Whiskey | Buffalo Trace Bourbon | Captain Morgan Spiced Rum | Patrón Silver Tequila

### WINE BY THE GLASS:

King and Prince Private Label: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir,

### BOTTLED BEVERAGES: (select up to 6)

Blue Moon | Corona Extra | Pretoria Fields Skywater Golden Ale | Silver Bluff Needlerush Hefeweizen (local) | Scofflaw Dirty Beach American Pale Wheat | Stella Artois | Bud Light | Michelob Ultra | Miller Lite | New Realm Euphonia Pilsner | New Realm Hoptropolis IPA | Sweetwater 420 | White Claw Black Cherry | White Claw Lime | White Claw Mango | White Claw Raspberry | White Claw Lemon | White Claw Blackberry | White Claw Tangerine

### NONALCOHOLIC BEVERAGES:

Coca Cola | Diet Coke | Sprite | Ginger Ale | Ginger Beer | Tonic | Club Soda | Orange Juice | Pineapple Juice | Cranberry Juice

## Beverage Enhancements

**AFTER DINNER CORDIALS: (\$12 per hour per guest)** Grand Marnier | Frangelico | Bailey's Irish Cream | Amaretto di Saronno | Kahlua | Dow's Fine Ruby Port

**WEDDING SIGNATURE DRINKS: Included in all wedding programs.** Let us know your favorite flavors, liquor and style of drink, our mixologists will help create a custom beverage for your event.

KING AND PRINCE BEACH AND GOLF RESORT | 201 ARNOLD ROAD ST SIMONS ISLAND GA 31522 | 912-638-3631 | [WWW.KINGANDPRINCE.COM](http://WWW.KINGANDPRINCE.COM)

# Late Night Mosh

## **COTTON CANDY**

Select up to three flavors (both savory and sweet)

## **SNO CONE BAR**

Shaved Ice with Three Housemade Syrup Flavors (Attended)

## **POPCORN BAR**

Warm Butter with Assorted Drizzle and Toppings

## **NUGGETS & TOTS**

Waffle Battered Chicken Nuggets, Tater Tots  
Ranch, Honey Mustard, BBQ and Ketchup

## **RETRO CEREAL AND MILK**

Frosted Flakes, Fruit Loops, Monster Boo Berry and Cocoa Puffs,  
Whole Milk, 2%, Skim Milk

## **OUT OF THE PARK**

Salted Peanuts, Mini Beef Hot Dogs, Soft Pretzel Sticks with  
Mustard, & Cracker Jacks

## **CHIPS & DIPS**

Tortilla Chips with Fresh Guacamole & Salsa, Kettle Chips with  
Spring Onion Dip

## **S'MORES**

Graham Crackers, Marshmallows, Hershey Milk and Dark  
Chocolate Bars

## **GOURMET S'MORES**

Graham Crackers, Flavored Marshmallows,  
Peppermint Chocolate Bark, White Chocolate. Pistachio &  
Cranberry Bark, Sea Salt Dark Chocolate Bark

# Weekend Enhancements

The following options can be presented in private villas, bridal lounge or resort houses. Please plan at least 3 weeks prior to event date.

## **LADIES LUNCHEON**

\$50 per guest

Seasonal Sliced Fresh Fruit  
Assorted Fresh Baked Fruit Breads  
with Fruit Preserves and Sweet Cream Butter  
Assorted Traditional Tea Sandwiches  
Tea Cookies and Petite Fours  
Assorted Bottled Water, Iced Teas and Soft Drinks

## **GENTLEMEN'S LUNCHEON**

\$50 per guest

Assorted Gourmet Pre-made Deli Sandwiches  
Traditional Potato or Pasta Salad  
Assorted Whole Fresh Fruit  
Fresh Baked Gourmet Cookies, Brownies and Blondies  
Assorted Bottled Water, Iced Teas and Soft Drinks

## **FAREWELL CONTINENTAL BREAKFAST**

\$35 per guest

*90 minute service*  
Assorted Chilled Fruit Juices  
Fresh Seasonal Sliced Fruit  
Assorted Fresh Baked Fruit Breads, Muffins and Coffee Cakes  
Creamy Butter and Preserves  
Regular and Decaffeinated Coffee and Assorted Teas

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Prices are effective for events occurring January 1, 2023 through December 31, 2023. Menus Created 02.22



# General Information

**DEFINITIONS:** As used herein, the following terms shall have the following meanings: "Event"—the banquet, reception or other private function forming the subject of this Agreement; "Resort"—King and Prince, "Patron"—the person, corporation, entity, organization or association contracting with Resort for the Event.

**FOOD & BEVERAGE:** Due to licensing requirements and quality control issues, all food and beverage to be served on the Resort property must be supplied and prepared by the Resort. Prices are guaranteed 90 days prior to the date of your event. The Resort does not permit any service of alcoholic beverages after 1:30am in the event space.

**PROVISIONS OF BEVERAGES:** Neither Patron nor any of Patron's guests or invitee may bring any beverage of any kind into the Resort from off premises. The Resort reserves the right to inspect and control all private functions. The Patron is liable for damages on the Resort's premises and fixtures. The Resort cannot assume responsibility for personal property and equipment brought into the banquet area. Patron accepts responsibility to adhere to rules and regulations of the Georgia Liquor Commission pertaining to the serving and consumption of alcohol by minors.

**SERVICE & LABOR FEES:** All food, beverage, room rental and audio visual prices are subject to 23% service charge and applicable sales tax. Georgia State Law requires taxes to be applied to the service charge. All standard staffing fees are included in pricing. If additional staffing is requested above our standards additional fees will be applied to final charges. All service of Alcoholic beverages must be handled by certified Bartenders.

**PRICE INCREASES:** Prices quoted herein are subject to proportionate increases to meet increased costs of supplies or operation at the time of the Event due to increase in costs of commodities, labor, taxes or currency values subsequent to the signing of an Agreement and Patron agrees to pay such increased prices. Alternatively, Resort, at its option, may in the event of such increased costs make reasonable substitutions in menu items and Patron agrees to accept such substitution.

**GUARANTEES:** Notify your catering services manager prior to 10:00 am (EST), ten (10) days prior to your function with the guaranteed number of guests for your event. This will become the final guarantee and is not subject to reduction. Should your guarantee not be received by the specified time, the expected number initially submitted will become the guarantee. If the actual attendance exceeds the guarantee number, you will be charged for the number served. If the guarantee for your event increases less than ten (10) days of your event, the Resort may not be able to prepare the same menu but will provide comparable menu at its discretion. Meals will be prepared for your guarantee only.

**DEPOSIT:** The Resort requires a non-refundable deposit with your signed contract to confirm arrangements for your event. Your event is not considered definite until the deposit has been received.

**PAYMENT IN ADVANCE:** Full pre-payment of the event is required ten (10) days prior to arrival. Refer to your contract for additional specifics regarding payment.

**ADDITIONAL SET-UP CHARGES:** In the event that a particular labor-intensive function room set-up is required by Patron, the Resort will assess a labor charge per person. Once function room is as per written instructions from Patron, set-up changes requested by Patron will be assessed a fee per man hour.

**OVERTIME CLAUSE:** Should the scheduled start of a function be delayed by more than one hour (60 minutes) without prior notification from the Patron, an overtime labor charge will be applied to Patron's account. The charges will also apply if function does not end at scheduled time. Fees for extending event and bar service will be outlined in event order details.

# General Information

**DECORATIONS/ENTERTAINMENT:** The King and Prince wants to make every Event a special and welcoming experience. Therefore, every reasonable effort will be made to allow Client to utilize decorations and enhancements reflecting their creative requirements while providing for the safety of all guests and the protection of this historic Venue. All decorations and enhancements must be pre-approved by an authorized representative of The King and Prince. Affixing anything to the walls, floors, columns, chandeliers, wall sconces, or ceilings is prohibited. Glitter, confetti, silly string, rice, birdseed, doves, and similar types of decorations and enhancements are not allowed on-site or on exterior steps or walkways.

The use of fog/hazing machines, pyrotechnics, indoor sparklers, and similar devices is strictly prohibited. Open flame candles will be allowed only in areas pre-approved and flame must be surrounded by glass with a minimum of 2 inches of glass above the top of flame. NO open flame candles or glassed candles are permitted in Atlantic Court Tent per Georgia State Fire Code. The Resort will provide ALL necessary LED candles for the Atlantic Court events. The King and Prince staff will handle all installation of banners or signage, and only King and Prince staff may rearrange and move any furnishings, including artwork, lamps, antiques, and seating. Client is responsible for all damages caused by non-approved decorations and enhancements.

AT NO TIME will décor hanging from, attached to or connected to chandeliers in ANY venue be permitted. Hang points in Lanier and Atlantic Court Tent are available and must be installed with King and Prince Staff present to ensure security. Client/Vendor will be responsible for any damage to property, guests or equipment. Additional Fees may apply

**DIAGRAM AND SEATING ARRANGEMENT:** Please provide the Event Coordinator with the diagram five business days prior to the reception. Please bring the seating arrangement including alphabetized place cards, table numbers, diagram with number of guests per table, and a list of guests per table to the final event meeting the week of the wedding. The diagram should include the table numbers, number of guests at each table and any special needs such as wheelchair space or high chair and booster placement. Tables are generally set for 6 - 10 persons.

**DANCE FLOOR:** King and Prince can provide an appropriate sized dance floor for your event. Larger dance floors or special color dance floors may be rented.

**GIFTS:** Our Wedding Concierge will arrange for your gifts and any additional items like flower arrangements, decorations, the cake top and knife, and other miscellaneous items to be packed appropriately and loaded onto a bell cart for your selected guest(s) to take at the end of the evening. Any items that do not belong to King and Prince must be removed at the conclusion of the reception. King and Prince shall not be responsible for missing or misplaced items left in the event space or at the Resort.

**CONDUCT OF EVENT:** Patron undertakes to conduct the Event in an orderly manner, in full compliance with applicable laws, regulations and Resort rules. Patron accepts full responsibility for the conduct of all persons in attendance and for any damage done to any part of the Resort's premises during any time such premises are under the control of Patron, or Patron's agents, invitee, employees or independent contractors employed by Patron. Certificates of the issuance of each such policy shall be delivered to Resort at least five (5) days prior to the Event. Each such policy shall name the Resort as additional insured. Such insurance shall be considered primary of any similar insurance carried by any of the above named parties.

**SECURITY:** If required, in the sole judgment of Resort or at the request of the client, in order to maintain adequate security measures in light of the size and nature of Event, Patron shall provide, at its expense, a minimum of uniformed guards (not to carry weapons), supervisors and ushers (the Security Personnel). All Security Personnel shall be supplied by the Resort, changes will be applied to the Patron's final event charges and will be required to be paid in full prior to event date.

**SIGNATURE OF PATRON CHECK:** The Patron sponsor agrees that by signing the Patron's check for services, food, beverage, and any additional services, the Patron is acknowledging the fact that there is no dispute over such services and charges and the individual signing the check is responsible for payment of the total amount Patron hereby waives trial by jury in any litigation arising out of or in any way connected with the Agreement or any breach thereof.